Marchesi
ANTINORI
26 GENERAZIONI



Pian delle Vigne 2013

Classification
Brunello Di Montalcino DOCG

Vintage
2013

Climate
The 2013 winter, particularly the month of February, was characterized by colder temperatures than those of the preceding year. A Summer whose temperatures were those of a normal season and rather breezy as well was preceded by a Spring with frequent rains; together the two seasons favored a slow but gradual ripening of the grapes. A modest leaf removal, carried out approximately twenty days before the beginning of harvest operations, assisted in an excellent final ripening of the crop. Picking, which began slightly later than usual, got under way during the first days of the month of October.

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Vinification

A careful and precise selection of the grape bunches, carried out both in the vineyard and in the cellar, guaranteed the arrival for fermentation of grapes which were capable of expressing the unique character of a territory such as Montalcino. After a delicate destemming, the grapes were lightly pressed; the must then went into stainless steel tanks where it fermented at a temperature of 82° Fahrenheit (28° centigrade) and remained in contact with its skins for a total period of three weeks. Once in oak casks with a capacity between 800 and 2100 gallons (3000-8000 liters), the wine was put through a complete malolactic fermentation and began its process of oak aging. After approximately 24 months in oak, the wine left its casks and began its period of pre-lease bottle aging in the month of May, 2016.

Historical Data

The Pian Delle Vigne estate is located 6 kilometers (3.5 miles) southwest of Montalcino. Its name comes from the eponymous area where a characteristic nineteenth century railway station is located. The property consists of 460 total acres (184 hectares), 160 of which (65 hectares) are planted to vines with generally a south-western exposure at an altitude of 430 feet (130 meters) above sea level. The estate, since the very beginning, has followed a philosophy based on aging in large casks capable of preserving the exceptional integrity and fruit of the Sangiovese grapes and endow this Brunello with a characteristic vibrant elegance. Pian delle Vigne has belonged to the Antinori family since 1995, the the year of the first Pian delle Vigne vintage.

Tasting Notes

The 2013 Pian della Vigne shows a brilliant ruby red color. The nose is delicate and complex with notes of ripe fruit, cherries, and plums, perfectly balanced with sensations of dried and candied fruit and spices. The palate is ample with supple tannins and is enlivened by a note of vibrant acidity with fully brings out the intense persistence and pleasure of its aromas. The finish offers hints of tobacco, dark chocolate, and berry fruit. An extremely elegant and bracingly savory wine of great finesse.

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Awards

Wine Advocate
92/100
USA

Wine Spectator
93/100
USA